

MORNING MUNCHIES

BREAKFAST SERVED 6:30-10:30AM DAILY

BREAKFAST

BANANA PANCAKES (3pcs) 16

Homemade Banana Pancakes topped with Banana Brûlée and Berries with a Side of Maple Syrup

CHOCOLATE FRENCH TOAST 15

Chocolatine French Toast with Berries and Hot Fudge Topping

TWO EGGS BREAKFAST (GF AVAILABLE) 15

Cage-Free Eggs with Toasted Bagel and Whipped Butter, Hashbrown, Smoked Applewood Bacon

BREAKFAST BAGEL 12

Smoked Applewood Bacon with Cage-Free Egg, Aged White Cheddar Cheese, Cherry Tomatoes, Arugula and Red Harrissa. Add a Side of Fresh Fruit or Hashbrown for an additional \$5

BREAKFAST BOWL (GF) 16

Basmati Rice with Cage-Free Over-Easy Egg, Smoked Applewood Bacon, Aged Cheese, Arugula, Cherry Tomatoes and Chili Oil

24/7 BREAKFAST FLATBREAD 16

Cage-Free Eggs with Smoked Applewood Bacon, Aged Cheddar Cheese, Cream Cheese and Cilantro

OVERNIGHT OATS (GF • VEGAN) 14

Homemade with Oat Milk, Topped with Granny Smith Apples, Roasted Almonds, Bananas and Berries

FRUITS SALAD 14

Greek Yogurt with Whipped Cream and Vanilla, Topped with Granola, Seasonal Fruits, Cucumber Mint Syrup and Berries

SIP ON

SINGLE ESPRESSO 3.5

DOUBLE ESPRESSO 5

ICED MACCHIATO 5

Vanilla or Caramel

ICED LATTE 5

LATTE 5

AMERICANO 3.5

ICED COFFEE 5

CAPPUCCINO 5

TEA 3.5

LATE FOR YOUR MEETING?

Stop by the Grab N' Go for fresh fruit, yogurt parfaits and energy.

MUNCHIES

SHAREABLES

NOVA SCOTIA OYSTERS 3.50/ea

Served with Homemade Mignonette, Horseradish, and Lemon Wedge

6 pieces: \$20 12 pieces: \$38

DIP TRIO 15

Homemade Dips—Hummus, Romesco, and Tzatziki—and Toasted Flatbread with Za'atar

CHICKEN SLIDERS W/FRIES 18/4pcs

Crispy Chicken, Citrus Slaw, Banana Pepper, with Gochujang Aioli 12/2pcs

MOXY NACHOS 18

Tomato, Red Onion, Red Peppers, Jalapeño, Aged Cheddar, Green Onion, Pico de Gallo, with Sour Cream

CHARCUTERIE BOARD 25

Three Local Cured Meats and Cheeses, Olives, Berries, and Crostini

SALADS

CAESAR SALAD 13

Homemade Caesar Dressing, Romaine Lettuce, Parmesan Cheese, Lardons, Za'atar, Crostini

GREEK SALAD 13

Romaine Lettuce Heart, Cucumber, Cherry Tomatoes, Red Onion, Kalamata Olives, Feta Cheese, with Red Wine Vinaigrette

FLATBREADS

SPICY HOT CHICKEN FLATBREAD 15

Marinated Chicken, Cream Cheese, Banana Peppers, Gochujang Aioli

BBQ PORK FLATBREAD 15

Carnitas, Jalapeño, BBQ Aioli, Jack Cheese, Pickled Onion

24/7 BREAKFAST NAAN 15

Cage-Free Eggs, Applewood Bacon, Aged Cheddar, Cream Cheese

WEEKLY SPECIAL FLATBREAD 17

Ask your server for more information

SOUP

CARROT SOUP (V) (GF) 13

Carrot, Ginger, Coconut Milk, Crispy Carrots, Herb Oil, Hint of Spice, and Crostini

MOXY SEAFOOD CHOWDER 17

Aromatic Veg, Salmon Bits, Haddock Bites, Shrimp Bites, Lobster Stock, and Crostini

BITES

WINGS

15

Crispy and Juicy Wings, Crudites, Garlic Parmesan, Homemade Ranch

BELLY UP

15

Savoury Pork Belly, Miso Glaze, Citrus Slaw, Garlic Butter Flatbread

MEATBALLS (5pcs)

15

Homemade Meatballs, Marinara Sauce, Parmesan Cheese, Garlic Butter Flatbread

SHRIMP GAMBAS

17

Seared Shrimp, Butter Chili, Garlic, White Wine, Garlic Butter Flatbread

SHRIMP TEMPURA

17

Battered Shrimp, Shrimp Crackers, Crispy Veggies, with Signature Tempura Sauce

HAND-HELD FOOD

BLT SANDWICH

15

Applewood Bacon, Romaine Lettuce, Tomato, Croissant, Gochujang Aioli

CHICKEN WALDORF SANDWICH

15

Sweet and Savoury Chicken Waldorf, Croissant

FLAMING JOE CHICKEN BURGER

24

Crispy Hot Chicken, Applewood Bacon, Lettuce, Tomato, Gochujang Aioli

NORM SMASH BURGER

24

2x 3oz Beef Patty, White Aged Cheddar, Caramelized Onions, Seared Jalapeños, Homemade Bacon

FISH + CHIPS

24

8oz Crispy Marinated Haddock, Slaw, House-made Remoulade

MOXY LOBSTER ROLL

29

NS Lobster, Apple Slaw

ALL HAND-HELD FOOD IS SERVED WITH A CHOICE OF SALAD OR TRUFFLE FRIES.

MAINS

POWER BOWL (V)

15

Basmati Rice, Carrot, Cabbage, Cucumber, Cherry Tomato, Pickled Onion, Crispy Chickpeas, Homemade Falafel with Ginger Soy Sauce

BLACKENED CHICKEN

25

Blackened Chicken, Potato Dauphinoise, Seasonal Vegetables, Ginger Demi

PAN SEARED SALMON

28

Atlantic Salmon—Marinated and Pan Seared, Basmati Rice Cooked with Chicken Broth, and Seasonal Vegetables with Creamy Lemon Dill Sauce on Top

SHORT AND MASHED

28

6oz Braised Short Ribs, Garlic Mashed Potato, Seasonal Vegetables, Red Wine Demi

PASTA DE MARINARA

25

Linguine Pasta, Homemade Meatballs, Marinara Sauce, with Garlic Bread

CHICKEN ALFREDO

25

Linguine Pasta Served with Marinated Grilled Chicken, with Creamy Basil Alfredo Sauce and Garlic Bread

SIDES

CHICKEN

7

MEATBALL

7

SHRIMP

9

FALAFEL

7

PORK BELLY

7

TRUFFLE FRIES

7

KITCHEN CLOSÉS @ 11PM SUN-THURS | @ MIDNIGHT FRI+SAT

Moxy Halifax Downtown | 5417 Cogswell St, Halifax, NS | 902.377.6699

moxy
HOTELS

KIDS CRAVINGS

CHICKEN FINGERS

15

Crispy Chicken Strips, Side of Fries, and Honey Mustard Sauce

MEATBALL SLIDERS

15

2 Sliders with Homemade Meatballs, Marinara Sauce, Side of Fries

KIDS PASTA (ALFREDO, MARINARA)

15

Linguine Pasta Served with Alfredo or Marinara Sauce, and Garlic Bread

KIDS GRILLED CHEESE

15

Grilled Croissant, Cheese, Side of Fries/Salad

KIDS NACHO

15

Corn Tortilla Chips, Served with Aged Cheese and Sour Cream

KIDS FLATBREAD

15

Kids Flatbread, Marinara Sauce, Monterey Jack Cheese

ALL KIDS MEALS WILL BE ACCOMPANIED WITH A GLASS OF MILK, JUICE OR POP.

DESSERTS

LEMON PAVLOVA

10

Crispy Meringue, Lemon Curd

COOKIES & ICE CREAM

10

Home-Baked Chocolate Chip Cookie, Vanilla Ice Cream, with Hot Fudge and Caramel Sauce

S'MORES FLATBREAD

13

Marshmallow, Nutella, Strawberries, Mint, Powdered Sugar

MOXY LAVA CAKE

14

Homemade Lava Cake, Crumble Brownie, Hot Fudge Sauce with Vanilla Ice Cream

TOFFEE CHEESECAKE

14

Homemade Toffee Cheesecake, Caramel Sauce, Toffee Crumble

BAR **MOXY'S**

Happy Hour:

Twice the Time, Zero the Crimes—Enjoy Daily!

HAPPY “2” Hour

Let's Be Happy

4PM–6PM

BAR MOXY'S HAPPY HOUR

BEVERAGES & FOOD

WINE BY THE GLASS (5oz)

ITALIAN PINOT GRIGIO	8
ARGENTINIAN MALBEC	8

BEERS ON TAP (16oz)

BEER ON THE TAP	7
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COCKTAILS

All cocktails are prepared with a standard 2oz of alcohol.

WHITE SANGRIA	8
White Wine, Seasonal Fruits, Berries, Cucumber, Mint, Passion Fruit, Splash of Soda	

ROSÉ SANGRIA	8
Rosé Wine, Seasonal Fruits, Berries, Cucumber, Cranberry, Splash of Soda	

SCREAMING OSPREY	8
Spice Rum, Dark Rum, Chai Tea, Pineapple Juice, Cinnamon Simple Syrup, Lime, Angostura Bitters	

MOXYLPOLITAN	8
House Vodka, Aperol, Limoncello, Lemon Juice, Simple Syrup	

WELL SPIRITS	5
(Vodka, Rum, Gin, Whisky)	

FOOD

DIP TRILOGY	6
House-made Hummus, Romesco and Tzatziki Dip, Corn Tortillas, Crostini	

FALAFEL	6
House-made Falafel, Arugula, Pickled Red Onions, Tahini Sauce	

FISH BITE	8
Battered Haddock, Fries, House-made Remoulade	

PORK BELLY UP	8
Savoury Pork Belly, Miso Glaze, Citrus Slaw	

OYSTERS	2.5/ea
Local Oysters served with Cucumber, Mint Mignonette, Horseradish	